



PIEMONTE DOC ALBAROSSA

Piemonte Albarossa is a vine variety created from the cross between Nebbiolo and Barbera in the '40s by professor Dalmasco, in order to gain a local grape with the best qualities of the two.

Albarossa is a great cultivar that is very productive and is able to give great results with the wine making process, but it's really important to keep in mind its requirements: dry, hilly and sunny terrains and calcareous soils, that are rich in microelements. Despite these needs, it is possible to obtain a great and modern wine with a fresh taste and a soft tannic frame, typical of Piedmontese wines.

IN THE VINEYARD

Geographical location

Albugnano (AT), 500 meters above sea level facing south.

Grape: Albarossa

Date of harvest: manual harvesting, usually performed in the first ten days of October, based on best ripeness level.

Year of planting: 2011, 2016

Training system: gujot

Soil type: Sant'Agata Fossili Marls, sandy soil

Yields for hectare: 8 t

AT THE WINERY

Winemaking: traditional vinification, very delicate process of destemming and crushing, due to the fragility of the stalk, followed by maceration for 10/12 days.

Ageing: 12 months in oak barrels

Bottling period: 18 months after the harvest

Bottle ageing: 6 months

Size: 0,75 l - 3L

TASTING NOTES

Intense ruby red colour, complex structure with small fruits and vegetal notes, framed by scents of spices, black pepper and nutmeg above all. On the palate is warm, soft with a considerable persistence. Tend to longevity.

Food pairings: very versatile, good both with great first courses and main courses with meat or aged cheese.

Serving temperature: 18°



Az. Agr. Alle Tre Colline
di Carossa Franco
Albugnano (AT), Italia

www.alletrecolline.com
info@alletrecolline.com